

## Creamy Scalloped Potatoes

### Ingredients:

1 cup of raw cashews  
2 cups of water  
3 cloves of garlic  
1 tsp Celtic salt  
2 tsp fresh thyme leaves, plus extra for garnish (1 tsp of dried)  
3 scallions, trimmed and thinly sliced  
5 russet potatoes, peeled and thinly sliced (5 large Yukon gold recommended)  
Paprika

### Directions:

Preheat the oven to 375 degrees. Lightly grease a 9 x 13 pan. In a blender, puree cashews, water, garlic and salt. When you are done blending add thyme and scallions to the cashew cream and mix in with a spoon. In the pan, arrange half of the sliced potatoes, overlapping, and pour half the cashew cream on top. Repeat for second layer.

Dust the top with a little paprika then cover the dish first with a sheet of parchment paper then cover lightly with foil. Bake for 50 minutes. Remove the parchment/foil and continue baking for another 10-15 minutes or until its nicely browned and fork tender. Garnish with fresh thyme before serving and adjust salt to taste.